

Claims

1. A method for improving the sensory rating of a semi-solid food product comprising
5 starch, wherein said method comprises reducing the starch structure breakdown induced by salivary amylase.
2. The method according to claim 1, wherein the semi-solid food product is a low-fat
10 product.
3. The method according to claim 1 or 2, wherein the sensory rating is one or more of odor, mouthfeel, flavour or taste and afterfeel.
4. The method according to claim 3, wherein the sensory rating is one or more of odor
15 intensity, fatty odors, vanilla odor, thickness mouthfeel, creamy mouthfeel, fatty mouthfeel and creamy afterfeel.
5. The method according to claim 3, wherein the sensory rating is one or more of bitterness, heterogeneity, rough mouthfeel, astringent afterfeel and sliminess.
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6. The method according to any one of the preceding claims, wherein said semi-solid food product comprises one or more amylase inhibitors.
7. The method according to claim 6, wherein said amylase inhibitor is selected from
25 one or more of the group consisting of: an α -amylase inhibitor protein, a monosaccharide, a pH-reducing compound and a monoglyceride.
8. The method according to any one of claims 1-5, wherein said starch of said semi-solid food product is chemically modified, thereby reducing the starch structure
30 breakdown induced by salivary amylase.

9. The method according to any one of claims 1-5, wherein said starch of said semi-solid food product is coated, thereby reducing the starch structure breakdown induced by salivary amylase.
- 5 10. The method according to any one of claims 1-5, wherein said semi-solid food product comprises an acidifying compound, wherein said compound is able to lower the pH of the product to about pH 6.3 or less and thereby reduce the starch structure breakdown induced by salivary amylase.
- 10 11. A semi-solid starch comprising food product with improved sensory rating when eaten, wherein the food-product comprises an amylase inhibitor in an amount sufficient to reduce the starch structure breakdown induced by salivary amylase.
- 15 12. A semi-solid starch comprising food product according to claim 11, wherein the amylase inhibitor is selected from one or more of the group consisting of: an α -amylase inhibitor protein, a monosaccharide, a pH-reducing compound and a monoglyceride.
- 20 13. A semi-solid, starch comprising food product with improved sensory rating when eaten, wherein the starch is chemically modified, thereby reducing the starch structure breakdown induced by salivary amylase.
- 25 14. A semi-solid starch comprising food product with improved sensory rating when eaten, wherein the starch is coated, thereby reducing the starch structure breakdown induced by salivary amylase.
- 30 15. A semi-solid starch comprising food product with improved sensory rating when eaten, wherein the product comprises an acidifying compound, thereby lowering the pH of the product to about pH 6.3 or less and reducing the starch structure breakdown induced by salivary amylase.
16. The semi-solid, starch comprising food product according to any one of claim 11-15, wherein the food product is a low-fat product.

17. The semi-solid, starch comprising food product according to any one of claims 11-16, wherein the improved sensory rating is one or more of odor intensity, vanilla odor, thickness mouthfeel, creamy mouthfeel, fatty mouthfeel and creamy afterfeel.

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18. The semi-solid, starch comprising food product according to any one of claims 11-17, wherein said food product is a dessert, a mayonnaise, a sweetened condensed milk product, a sauce, a dressing, a baby-food or a soup.